



SPECIAL EVENT MENU

TastyCatering

HORS D'OEUVRE PASSED

CHILLED

zucchini parcels
cherry tomatoes with bacon and aioli
miniature bruschetta
prosciutto wrapped asparagus
chicken mojo
piccolo frico
petite caprese skewers
smoked salmon goat cheese tart
roasted potato and caviar
beef and scallion roll
thai shrimp salad
tenderloin puff

zucchini slices filled with goat cheese and kalamata olive tapenade
crisp bacon, parmesan cheese and garlic aioli filled cherry tomato
fresh tomato, garlic, olive oil and basil served on toasted crostini
drizzled with lemon-caper mayonnaise
served in a miniature tortilla cup garnished with fresh cilantro
parmesan cups, lemon and ricotta filling with red apple and chives
herb and olive oil marinated ciliegine mozzarella and cherry tomato
whipped goat cheese, smoked salmon tart with cucumber and fresh dill
fingerling potato, crème fraiche, caviar and chives
marinated beef, green onion, carrot and teriyaki glaze
poached shrimp, chili mayo and cilantro in a cucumber cup
roasted tenderloin, horseradish cream and cheddar in a profiterole

HOT

chorizo and fingerling potato skewer
crab cakes
sausage roll
chesapeake mushrooms
coconut crusted shrimp
bacon and cheese baby "reds"
firecracker shrimp yakiebi
tomato and cheese baby "reds"
feta and sun-dried tomato phyllo triangle
crispy olive manchego bite
sweet potato puffs
mushroom vol au vent
spanakopita
smokehouse date
bbq bite

spanish chorizo, fingerling potatoes, smoked paprika with aioli
maryland lump crab cakes with mustard aioli
italian sausage wrapped in puff pastry with fresh herbs
filled with jumbo lump crab, diced peppers, scallions and cilantro
with a papaya mango sauce
red potato cups filled with smoked bacon, chives and cheddar cheese
seared jumbo shrimp skewer finished in an asian chili sauce
potato cups filled with sun-dried tomato, chives and cheddar cheese
with tzatziki sauce
manzanilla and kalamata olives, manchego and cream cheese
brown sugar, cinnamon, nutmeg and crushed pecans in puff pastry
pastry, wild mushrooms, aged sherry, fresh parsley and fontina cheese
spinach, feta cheese in a phyllo triangle
bacon-wrapped date stuffed with cheddar cheese
mini cornbread topped with bbq pulled pork and "slaw"

HORS D'OEUVRE PASSED

SPOONS*

honey whipped goat cheese
petite citrus infused beet salad

prosciutto, fresh thyme and poached pear
roasted beets, shallots, orange vinaigrette and napa cabbage

SOUP SHOTS*

"margarita" shrimp ceviche
corn bisque
leek and potato
wild mushroom soup

tequila shrimp with tomato gazpacho, red onion, pepper and mango
with sour cream, scallions and chili oil (served hot or chilled)
with caviar and chives (served hot or chilled)
with rosemary parmesan croutons

** doesn't include cost of additional rental*

CLUB FOOD

SKEWERS

chicken satay
beef satay
luau shrimp
chicken apple sausage
crimini mushroom

coconut marinated chicken with a thai peanut sauce
marinated beef tenderloin with teriyaki sauce
cilantro lime glazed shrimp and pineapple
red onion, apple and maple dijon glaze
pearl onion and chipotle orange marinade

FLATBREADS

chicken and goat cheese
classic margherita
prosciutto and arugula
carnitas
baja chicken
veggie

grilled chicken, caramelized onions, goat cheese and fresh herbs
roma tomato, fresh mozzarella, basil and extra virgin olive oil
prosciutto, red onion, brie, arugula and balsamic aioli
braised pork, queso fresco cheese, scallions and chipotle salsa
grilled chicken, queso fresco cheese, cilantro and guajillo chili sauce
spinach, artichoke, mushrooms, caramelized onions and mozzarella

SANDWICHES

CONTEMPORARY

cured ham and cheese
turkey and brie
roast beef
roasted tomato and black bean salsa

maytag blue cheese and honey mustard on brioche
apricot preserve and arugula on ciabatta
white cheddar, pesto mayo and greens on a pretzel roll
pickled red onion, lettuce and chipotle aioli on an onion roll

WARM

carolina cue
slider
grilled cheese
panini

barbecued pulled pork and coleslaw on a cornbread muffin
angus beef, caramelized onions and american cheese
white cheddar, american and blue cheese on homestyle white
arugula, goat cheese and ham

ARTISIAN BRUSCHETTA

fresh
dressed
grilled
roasted
smoked
cured ham

mozzarella, seasonal tomatoes, fresh basil and olive on a baguette
crab meat, louisiana sauce and butter lettuce on brioche
grilled vegetable relish, hummus and cilantro on wheat baguette slice
chilled roast beef, herbed cheese, grilled onion and horseradish on brioche
sliced salmon, dill cream, chopped egg and capers on dark rye
marinated roasted red pepper, basil aioli and arugula on a baguette

MUNCHIES

mixed nuts
root vegetable chips
popcorn
marinated olives

TABLE SNACKS

(minimum 10 guests)

peanuts, cashews, pecans, brazil and other nuts
sweet potato, taro, beet and other assorted flavors
fresh popped with truffle oil and parmesan
kalamata, cracked green, citrus and olive oil

DIPS AND THINGS

spinach and artichoke dip
cheddar spread
three onion dip
trio of salsas
bruschetta

spinach, artichokes, roasted garlic, parmesan dip with sliced ciabatta
with pretzels and vegetable sticks
caramelized onions, scallion and chives dip with sliced ciabatta
chipotle, salsa de arbol, salsa verde with house made tortilla chips
tomato, basil, garlic and olive oil served with toasted crostini

TABLE SNACKS

(minimum 10 guests)

seasonal vegetable display	broccoli, zucchini, squash, cucumber, carrot, cherry tomatoes and celery with three onion dip
farmers market basket	broccoli, zucchini, french beans, radishes, tomatoes and more with three onion dip
roasted vegetable display	roasted balsamic marinated vegetables served with lemon-caper aioli
great lakes cheese board	cheddar, swiss, blue, herbed goat, brie and sliced baguette, fresh fruit and crackers
cheese-maker's selection	white cheddar, maytag blue, brie, humboldt fog and wild rice gouda served with raisin bread, grapes and chutney
shrimp cocktail	iced jumbo shrimp, cocktail sauce, lemons, horseradish and tabasco
sushi and maki roll assortment	daily selection of maki rolls, nigiri sushi with soy, pickled ginger and wasabi
american charcuterie assortment	summer sausage, salami, cured ham, olives and marinated vegetables
chilled seafood	shrimp, jonah crab claws and smoked fish spread with cocktail sauce, mustard sauce and crackers

CHEF STATIONS

(minimum 50 guests)

CARVING*

beef

choose one, two or three meat options
sirloin beef, sirloin tri-tip, black angus prime rib, herb crusted tenderloin of beef

poultry

turkey breast

pork

honey ham, pork loin

sauces

choose two sauces

cold

horseradish cream, roasted garlic aioli, dijonnaise, caramelized balsamic onions, chipotle aioli, dijon mustard, cranberry horseradish cream

hot

caramelized onion demi-glace, caramelized granny smith apple gastrique, green peppercorn, demi-glace

bread included: homestyle dinner rolls and sliced artisan loaves

MADE TO ORDER*

pasta

penne with tomato basilico and gemelli with roasted garlic alfredo tossed to order

toppings on the side include: sausage, peppers, pesto chicken, roasted mushrooms and herbed parmesan blend

stir fry

shrimp with black bean sauce and sweet chili chicken with broccoli made to order

served with steamed rice and table condiments

mac and cheese

elbow macaroni or penne tossed with white italian cheese or aged yellow four cheddar cheese sauces

toppings on the side include: chopped smoked brisket, honey ham, bacon persillade and roasted mushrooms

mashed potato

yukon gold or sweet potato

toppings on the side include: smoked bacon, shredded jack, blue cheese, caramelized pearl onions, green onions, sour cream, pickled jalapenos and whipped roasted garlic butter

late night tasty dog

italian beef and hot dogs made to order with the traditional chicago toppings

contemporary caesar

hand torn romaine tossed two ways with roasted garlic and black pepper caesar or chipotle cilantro caesar dressing

toppings on the side include: grilled chicken, blackened steak, garlic butter shrimp, lemon pepper ciabatta croutons and shaved parmesan

*additional charge for action chef

DIFFERENT TABLES

(minimum 25 guests)

wentworth

vegetable egg rolls, chicken pot stickers with sweet chili sauce, cabbage salad and crispy wontons

halsted

chicken souvlaki and feta crusted tilapia, vesuvio potatoes, greek salad, tzatziki sauce and pita bread

pilsen

beef barbacoa and shredded chicken tinga, black bean and corn salad, pico de gallo, onion cilantro relish and flour tortillas

taylor street

chicken parmesan, tuscan pork, gemelli pesto marinara, arugula salad and ciabatta bread

tinley park

chicken and andouille gumbo, vegetable jambalaya, remoulade slaw and cornbread

SMALL PLATES*

(minimum 10 guests)

ASIAN

asian salad	rice noodles, tri-color peppers, carrots, grape tomatoes, broccoli, black and white sesame seeds and asian ginger dressing served in "take out" containers
crispy scallop	tempura breaded scallop, shredded cabbage, mustard and hoisin
seared tuna	sliced seared tuna, wakame, shredded carrot and wasabi

LATIN

tostada	chipotle grilled shrimp, black beans, chihuahua cheese, lettuce, cilantro, crema and lime
ceviche	tijuana style shrimp "cocktail" with tomato, roasted onion and lime
fish tacos	batter dipped fish, cabbage, chipotle mayo, cilantro and chihuahua cheese on soft tortillas

EUROPEAN

schnitzel	breaded chicken cutlet served with warm potato salad and red cabbage
crab cake oscar	lump crab cake topped with asparagus, hollandaise sauce and veal demi-glace
pate and bread	country liver pate on baguette, brie with mustard and cornichons
arancini	italian sausage and parmesan risotto fritter with spicy tomato sauce

AMERICAN

crab salad	maryland style crab salad with citrus mayonnaise over shredded lettuce with old bay dust
pretzel roll	carved tenderloin, horseradish and white cheddar on a pretzel roll with chips
blackened chicken	blackened chicken over romaine, shredded cheddar and bacon with ranch dressing
chili casserole**	beef and bean chili topped with corn chips baked in an individual dish

*can be made into action station

**requires rental

ENTRÉES

black pepper crusted sirloin of beef
herb seared beef tenderloin
herb crusted pork loin
chicken champagne
chicken piccata
roast turkey breast

red wine-braised short ribs
salmon fillet

tilapia provencal
wild mushroom and potato strudel

"mac and cheese" primavera

CUSTOM BUFFETS

(minimum 10 guests)

roasted medium rare with red wine sauce
roasted medium rare with green peppercorn brandy demi-glace
pork loin, roasted garlic and fresh herbs with mustard jus
sautéed chicken breast with sun-dried tomato champagne sauce
seared chicken breast with a lemon-caper sauce and fresh tomatoes
sage and cranberry butter basted roasted turkey breast, served with cornbread stuffing and pan gravy
boneless short ribs, red wine, pearl onions and mushrooms
seared salmon fillets with wild mushrooms, fresh tarragon, tomatoes and white wine sauce
baked tilapia, roma tomatoes, kalamata olives, capers and fresh herbs
wild mushrooms, yukon potatoes, shallots, and spinach in phyllo pastry with herb beurre blanc
penne pasta, zucchini, squash, peppers, scallion and tomato tossed in a white italian cheese sauce

POTATO, STARCH AND PASTA

grilled vegetable ravioli
rum glazed sweet potato and apple gratin
great plains wild rice blend
mashed potatoes
cavatappi pasta
alfredo's baked rigatoni
roasted fingerling potatoes

roasted tomatoes, pesto, vegetable stock and shaved parmesan
sweet potatoes and apples layered with pecans and rum, cinnamon and ginger
long grain and wild rice, dried cranberries, scallions, currants, toasted pecans and fresh herbs
choice of: buttermilk, roasted red pepper, roasted garlic or horseradish
basil pesto, sun-dried tomatoes, roasted zucchini and yellow squash
rigatoni, vodka marinara, ricotta cheese, mozzarella, parmesan and fresh herbs
yellow fingerling potatoes, garlic, thyme and olive oil

CUSTOM BUFFETS

VEGETABLES

mediterranean green beans

green beans, roasted garlic, feta cheese, sun-dried tomatoes, and pine nuts

tasty bistro vegetables

zucchini, yellow squash, carrots, peppers, red onion and herbs

baby carrots

assorted baby carrots with tarragon butter

market selection

offerings may include asparagus, broccoli, brussel sprouts and root vegetables based on a seasonal selection

SALADS

garden fresh

torn crisp romaine, cucumbers and roma tomatoes with tc house dressing

mediterranean

salad greens, bell peppers, cucumbers, sun-dried tomatoes, red onion, kalamata olives and feta cheese with white wine and feta vinaigrette

golden gate

baby greens with red wine poached pears, mandarin oranges, vidalia onion, dried cranberries and candied nuts with sherry vinaigrette

caesar

torn crisp romaine, parmesan cheese, croutons with caesar dressing

waldorf

torn crisp romaine, red apple, celery, grapes, and candied walnuts with honey-lemon dressing

spinach strawberry

baby spinach, strawberries, red onion and toasted almonds with poppy seed dressing

EXTRAS

hearth baked rolls

sourdough, sesame, old-fashioned knot and multigrain rolls with butter

artisan loaves and rolls

sliced plain, multigrain, toscano loaves, rolls and butter

biscuits and cornbread

individual buttermilk biscuits and cornbread muffins with butter and honey

SHARING PLATES

trio of spreads
simple antipasto
seafood dips
"classic" crudite
assorted flatbreads

SALADS

seasonal mixed greens
romaine and kale chopped caesar
mixed green and arugula salad
petite wedge
waldorf chopped salad
mixed greens
baby spinach salad
seasonal tomato panzanella

OTHER FIRST COURSES

ceviche cocktail
poached shrimp remoulade
duck breast carpaccio
sesame seared tuna

SOUP PLATES

roasted tomato bisque
mushroom soup
butternut squash soup
leek vichyssoise

PLATED MENUS

hummus, olive tapenade and eggplant caponata with assorted breads
marinated olives, roasted peppers, mozzarella and salami
plate of chilled white fish and smoked salmon dips with crackers and lemon
seasonal vegetables, baby radishes and dill greek yogurt
bread sticks with olive oil and pesto parmesan spread

frisee, maytag blue cheese, crispy parsnips with dried cherry vinaigrette
parmesan, roasted garlic ciabatta croutons with extra virgin olive oil
poached pears, candied hazelnuts with vanilla bean and sherry vinaigrette
tomatoes, red onion, blue cheese with green goddess dressing
apples, grapes, celery, walnuts with lemon poppy seed dressing
curried apples, dried cranberries, crispy onions, shredded carrots with yogurt dressing
berries, toasted almonds, sweet chili with pickled ginger vinaigrette
toasted ciabatta, fresh mozzarella, pepperoncini, basil with balsamic reduction

roasted tomatillo and shrimp layered with white bean puree and crispy plantains
watercress salad, pickled cucumber and brioche
cold smoked duck with pickled red onions, herb salad and goat cheese
daikon sprouts, edamame salad, ponzu and wasabi mayo

goat cheese and rosemary croque-monsieur
fried ravioli and petite salad
prosciutto and ricotta beignets
celery and yukon potato salad bruschetta

PLATED MENUS

(your entrée includes: bread package and choice of two (2) side dishes. *)

beef, lamb and veal

sliced tenderloin

herb-marinated and roasted with red wine sauce

carved tenderloin of beef

black pepper crusted with green peppercorn sauce

flat iron of beef

to spice rub with bourbon bbq demi-glace

petite filet

parmesan crusted with balsamic sauce

individual filet
glace

feta, olive and oregano crusted with roasted tomato demi-

crusted filet

creamed spinach crusted with roasted garlic sauce

ny strip steak

grilled with horseradish chive butter and madeira braised
mushrooms

strip loin

roasted and carved with green peppercorn sauce and crispy
onions

denver steak

smoke roasted with golden bbq sauce and charred onions

american lamb rack

roasted with mustard herb and crumb crust and natural verjus

veal medallions

grilled with american prosciutto and sage garnish and lemon
butter

boneless short rib

braised with smoked bacon, pearl onions and horseradish

poultry

grilled chicken breast

to spiced and rubbed with bourbon sauce

sauteed chicken breast

champagne sauce with sun-dried tomatoes and parsley

bone-in airline breast

roasted with maple glaze with cornbread stuffing and gible
t gravy

stuffed chicken breast

italian sausage, asiago and fennel with spicy tomato sauce

stuffed chicken breast

pesto and ricotta salata with pinot grigio sauce

bone-in airline breast

pan seared with herbed cheese filling and mustard jus

chicken paillard

parmesan breaded with shaved fennel and arugula salad and
lemon beurre blanc

**does not include cost of rentals*

PLATED MENUS

(your entrée includes: bread package and choice of two (2) side dishes.)*

pork

bone-in pork chop

to signature stuffed with apple stuffing and cider vinegar

pork loin

tuscan rubbed with rosemary and white wine sauce

osso bucco

braised pork shank with citrus gremolata and torn herbs

bone-in pork rack

roasted with braised bacon, apples and thyme sauce

seafood

salmon fillet

grilled with a dill grain mustard rub in chive butter sauce

stuffed shrimp

crab and cracker with sherry beurre blanc

baked cod

herb crusted with shrimp, potato and chive stew

whitefish

pan seared with spinach, tomato and mushroom sauce

scallops

seared brochette with shrimp sauce and tarragon

dietary/vegetarian

stuffed portobello

mushroom with roasted spinach, root vegetable stew and crispy shallots

southwestern wrap

braised white beans, wild rice pilaf, tomatillo sauce and onion-cilantro salsa

samosa strudel

potato and pea with tikka masala sauce and mint chutney

eggplant milanese

spinach and caponata stuffed with spicy tomato sauce

ENTRÉES

BREAD PACKAGES

preset artisan roll and sweet butter plate

artisan rolls and sliced hearth baked breads with sweet butter

PLATED MENUS

(choice of two (2) side dishes)

POTATO

mashed potatoes
mashed potatoes
mashed potatoes
mashed potatoes
gratin
dauphinoise
roasted red skin
fingerling
yukon potato wedges
potato gratin*

OTHER

fritter
rice pilaf
brown rice pilaf
barley pilaf
bread pudding
combread pudding
polenta cake

VEGETABLES

green beans
carrots
asparagus
seasonal vegetables
haricot vert bundle
stuffed zucchini
plum tomatoes
brussel sprouts
broccoli*

sour cream and bacon
horseradish and chive
buttermilk ranch and cheddar
"old school" plain
sweet potato and apple
classic potatoes with garlic and cream
herb potatoes with roasted garlic
pan roasted with thyme and fried shallots
roasted with to dust and parmesan
four cheese

macaroni and cheese
traditional with "mirepoix" and herbs
wild rice with mushrooms
braised kale and roasted peppers
wild mushroom
sweet potato with roasted jalapenos
baked asiago and basil with truffled crust

sautéed with shallots and torn parsley
butter and honey glazed with tarragon
steamed with lemon zest and toasted bread crumbs
market selection with chive butter
with toasted almond crumble
wild mushroom duxelle gratin
creamed spinach stuffed
braised with walnuts and sage
white cheddar timbale

*requires rental

PLATED

- cheesecake
- bread pudding
- upside-down pineapple tart
- toffee pudding
- sorbet

shared plates for the table

INDIVIDUAL

- parfaits*
- crème brulee*
- cake slices
- baker's choice*

DESSERTS

- chicago-style with seasonal fruit and cinnamon streusel
- chocolate and brioche with dried cherries and warm ganache
- individual pineapple with rum sauce and ice cream
- pecan sticky with bourbon and sour cream
- seasonal berries and fresh mint
- choose one
- our selection of petite sweets, artisan cookies and bars
- a selection of midwest cheeses with fresh grapes, honey and crackers
- assorted mini cupcakes

- chocolate brownie fudge, apple pie or s'more parfaits (1pc pp)
- individual vanilla bean crème brulee cups (1pc pp)
- individual slices of traditional cakes: carrot, vanilla, caramel, butter pecan and chocolate fudge (1.5pc pp)
- an assortment of individual desserts that we choose for you (1.25 pc pp)

ASSORTMENTS

- petite cookies
- petite sweets
- mini cupcakes
- baker's choice

FINGER DESSERTS

- chocolate chocolate chip, lemon drop, snickerdoodle, coconut cookie, ginger shortbread (3pc pp)
- key lime tart, brownie bite, lemonberry bar and petite éclair (2pc pp)
- red velvet, carrot cake, apple pie, caramel chocolate (2pc pp)
- assorted cookies, petite sweets and mini cupcakes (2pc pp)

ADDITIONAL CHOICES*

- truffle lollipops
- mousse cups
- coconut macaroons
- cookie sandwiches
- gelato cones
- strudel bites
- chocolate tulip cups
- chocolate strawberries

- chocolate, margarita, mai tai
- individual chocolate, strawberry and passion fruit mousse cups
- chocolate dipped coconut macaroons
- chocolate chocolate, oatmeal raisin and white chocolate
- mini ice cream cones with assorted gelato
- mini apple and cherry strudel bites dusted with powdered sugar (1.5pc pp)
- mini chocolate cups filled with tiramisu mousse, fresh raspberry and chocolate tuile
- whole strawberries, dark and white chocolate

*requires rental

DESSERTS

doughnut holes*

warm doughnut holes tossed in cinnamon sugar and drizzled with chocolate sauce (5pc pp)

s'mores*

a chef will make an individual s'more for you (1pc pp)

milk shakes*

old fashion milk shakes made to order (4oz shake pp)

all above items require an action chef
additional charge for an action chef

upscale grande berry yogurt trifle

organic low-fat vanilla yogurt layered with crunchy granola and seasonal berries

upscale grande mixed fruit trifle

organic low-fat vanilla yogurt layered with crunchy granola, grapes, apples, strawberries and bananas

ask your sales associate about our dessert buffet options for your specific event

*requires rental
*1 piece per person unless otherwise noted